

FIG. 1A

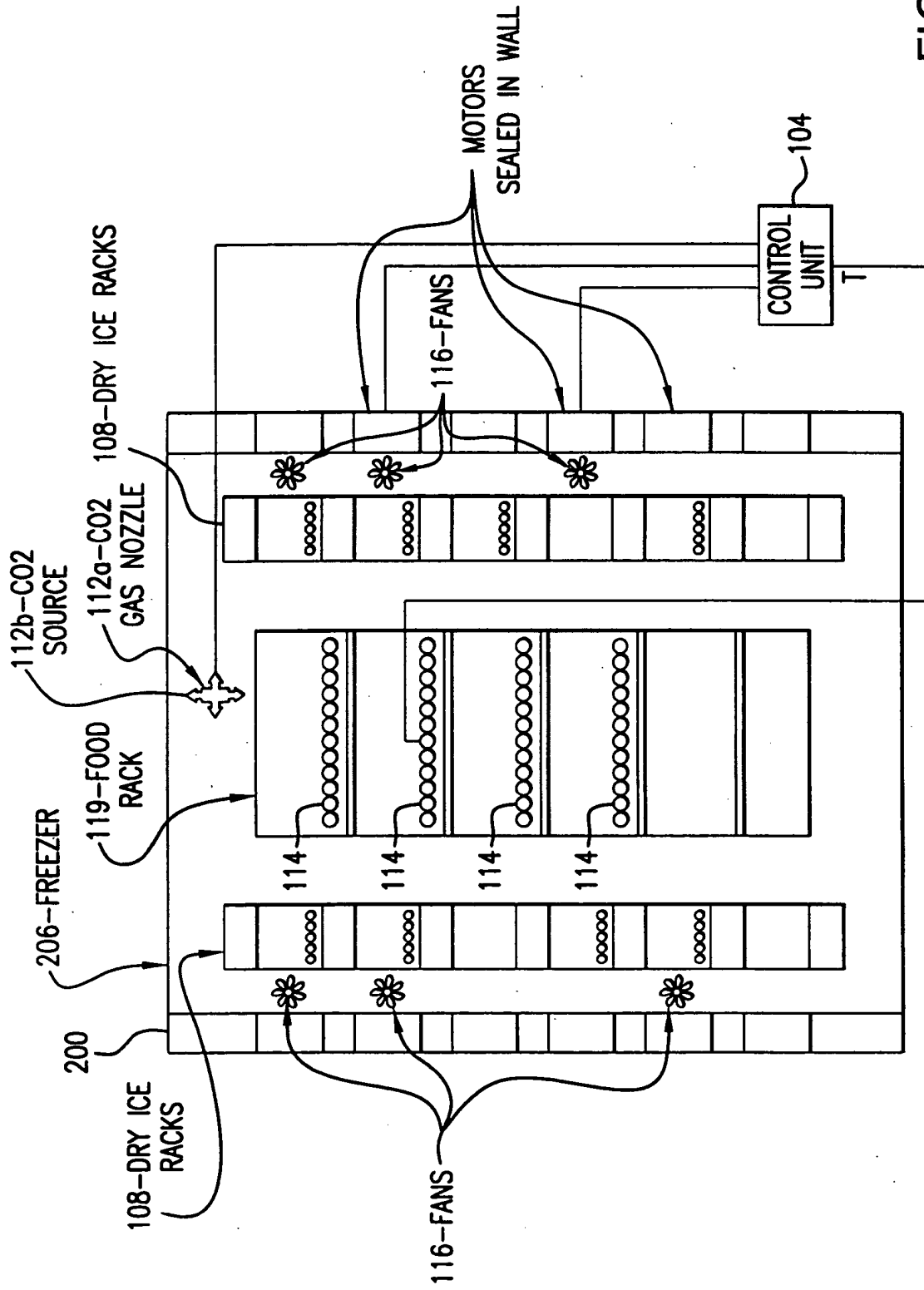
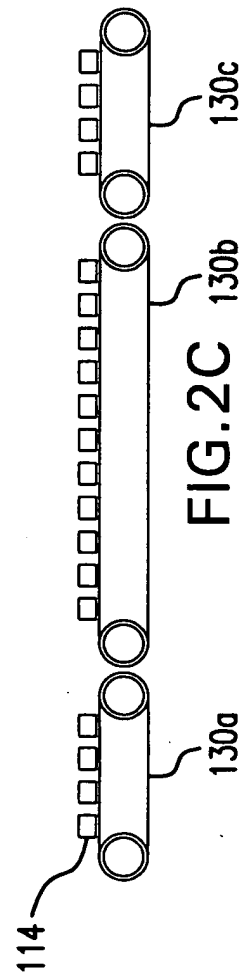
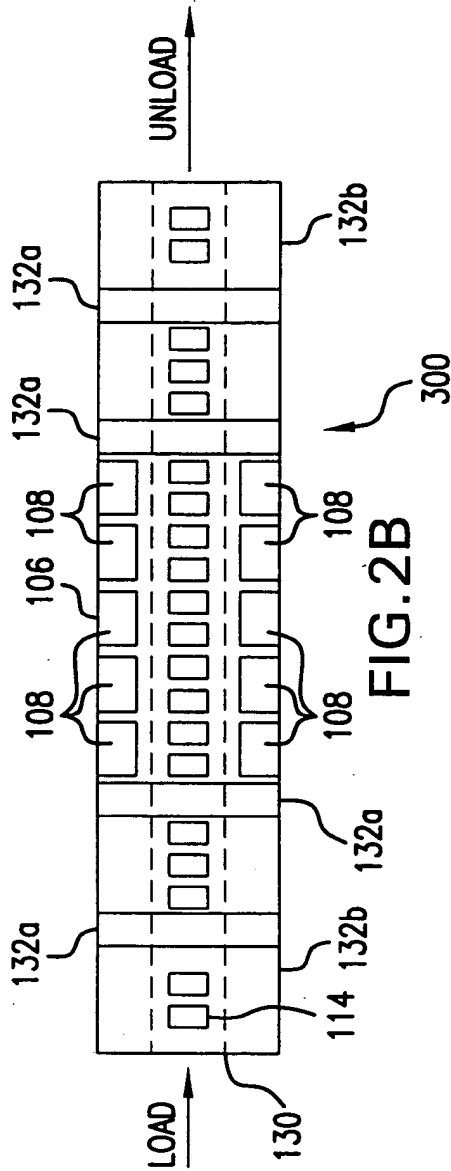
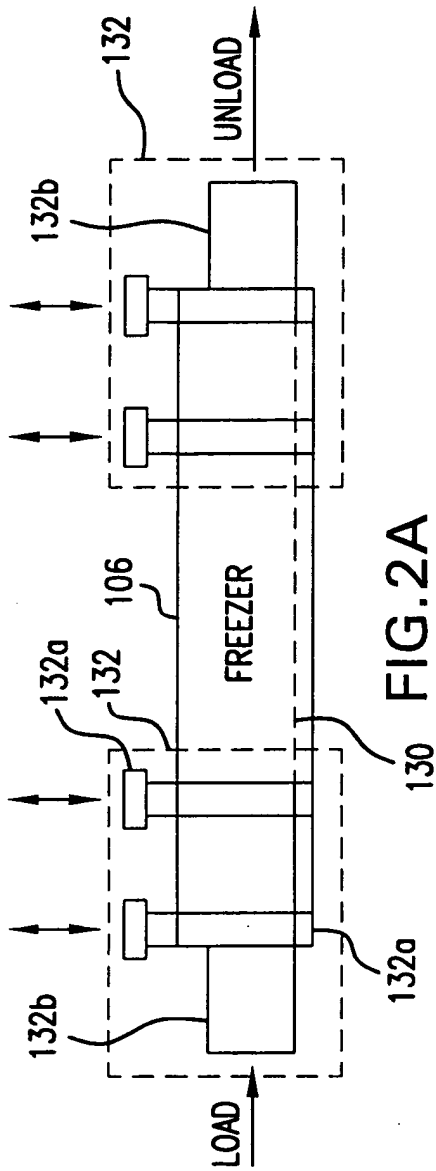
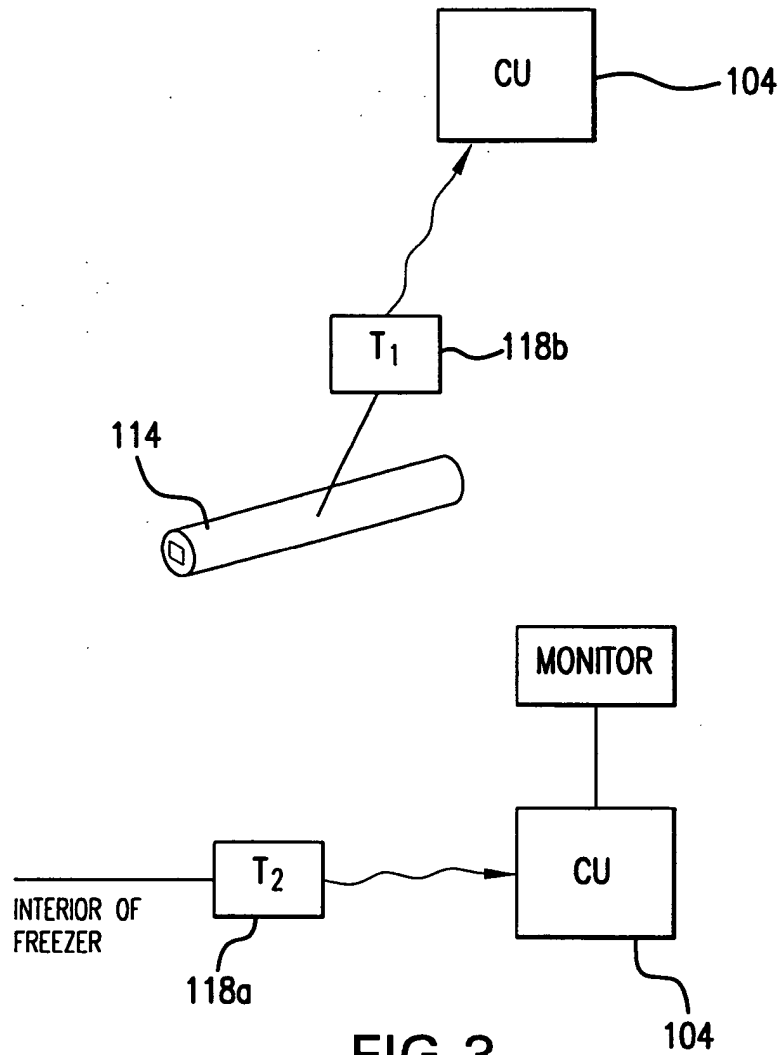


FIG. 1B





FROZEN FOOD / FREEZER TEMPERATURE CHART

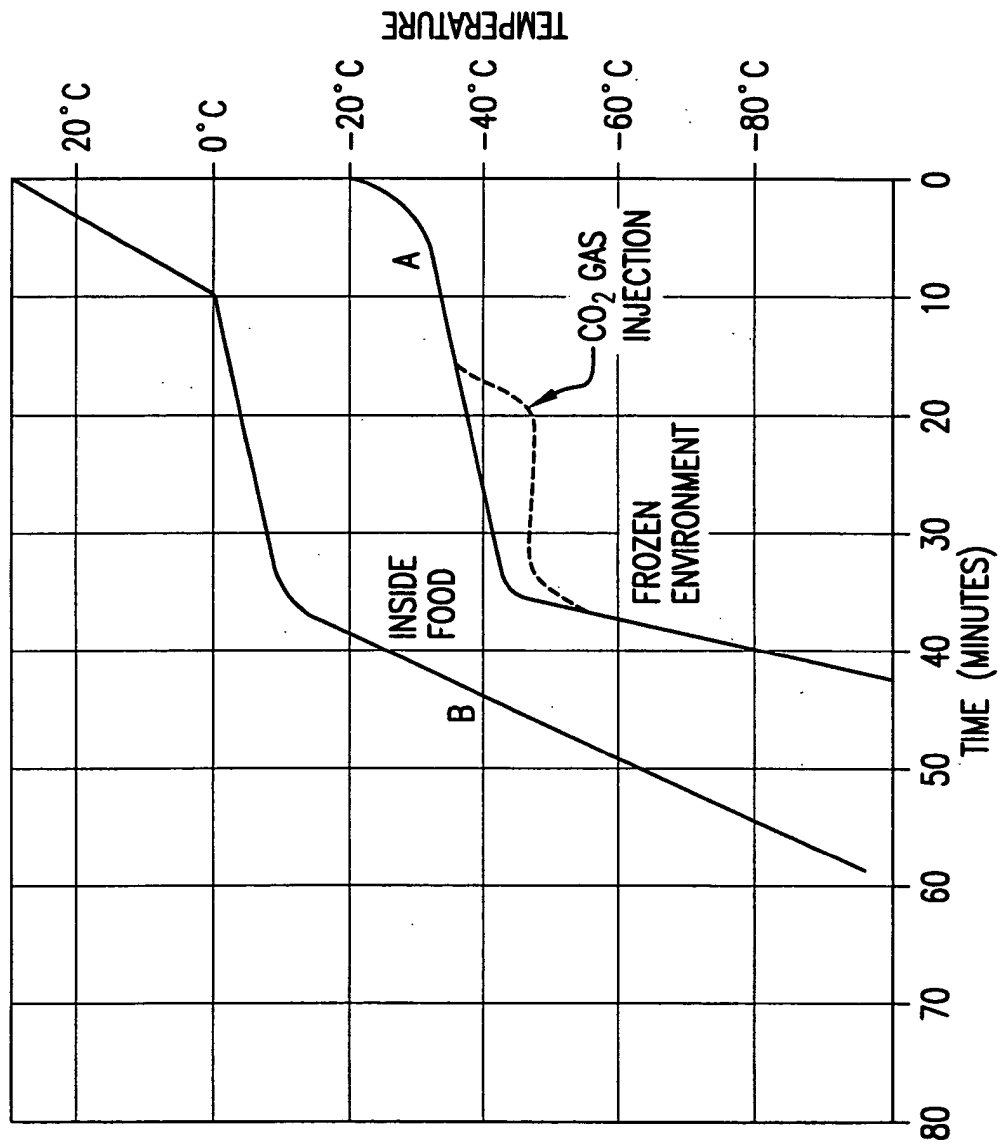


FIG.4

Step 5-1

**THE FOOD TO BE FROZEN IS DE-
AERATED AND VACUUM BAGGED.**

Step 5-2

THE FOOD IS PLACED IN THE FREEZER.

Step 5-3

**WHEN THE TEMPERATURE OF THE FOOD REACHES THE
UPPER LIMIT OF THE ACCELERATED AGING TEMPERATURE
ZONE, COOLING IS ADJUSTED.**

Step 5-4

**COOLING IS FURTHER ADJUSTED TO PASS FOOD
THROUGH THE ICE CRYSTAL GENERATION ZONE
UNTIL IT IS COMPLETELY FROZEN.**

FIG.5

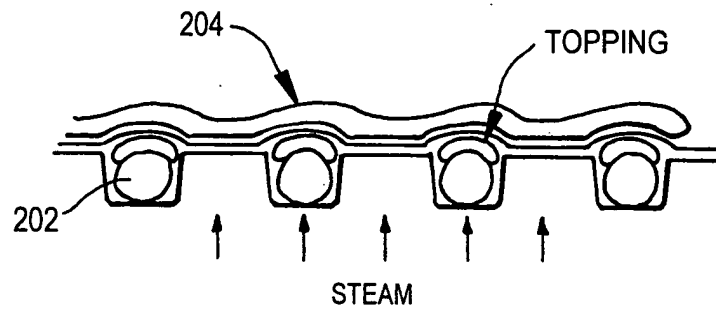


FIG.6

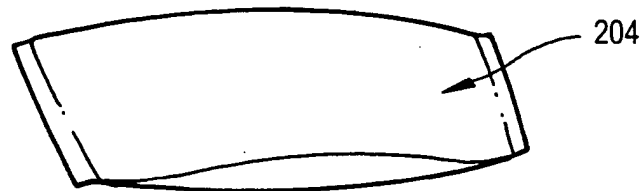


FIG.7B

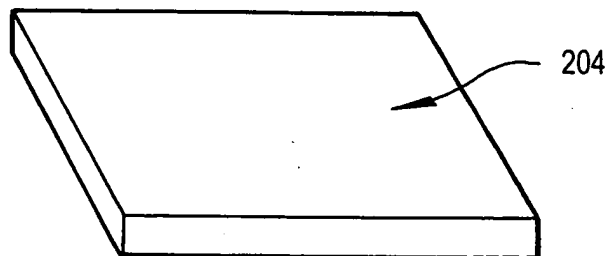


FIG.7A

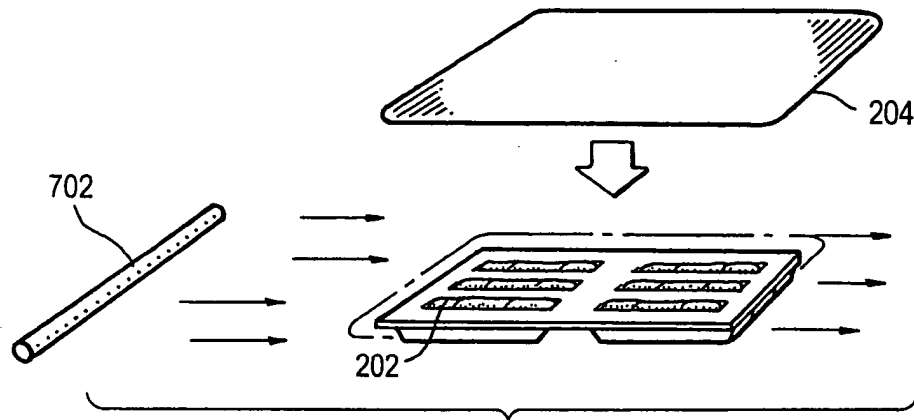


FIG. 8A

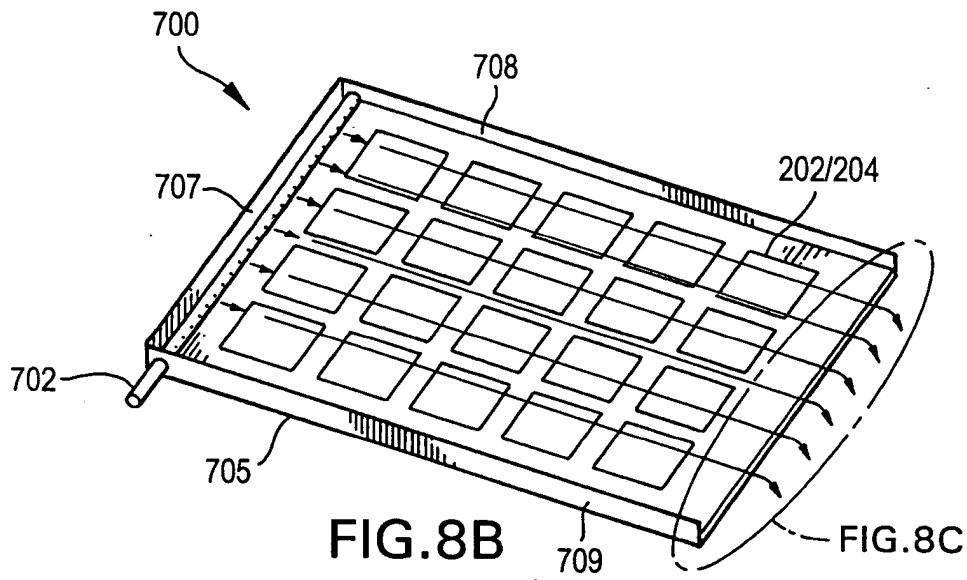


FIG. 8B

FIG. 8C

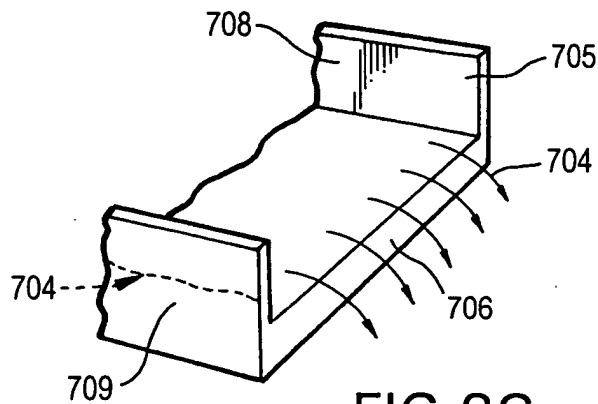


FIG. 8C

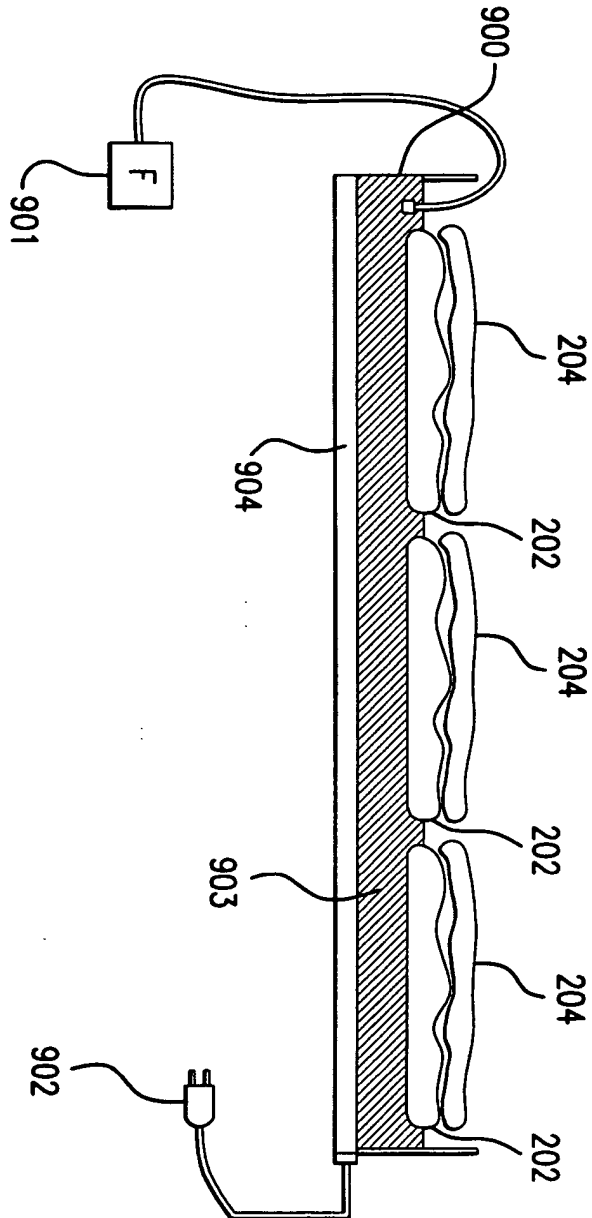


FIG. 9